

# SIDE DISHES

## VEGETABLE DISHES

All our vegetable dishes are freshly prepared & served as a side portion unless specified.

93. **SAG ALOO** £4.75  
Spinach & potato with garlic, onion & butter in a tomato & onion gravy.
94. **SAG PANEER** £4.75  
Fresh spinach and Indian cottage cheese cooked with onion, tomato, garlic and cashew nut sauce.
95. **SAG BHAJI** £5.75  
Sautéed spinach with chopped onion, garlic & butter.
96. **BOMBAY POTATO** £4.75  
Baby potatoes sautéed with tempered cumin seeds, curry leaves, onion, garlic & a touch of coriander leaves.
97. **DAL PALAK DHINGRI** £4.75  
Fresh button mushrooms & spinach sautéed with garlic, butter and tomatoes and a touch of fenugreek leaves.
98. **SPICED VEGETABLES** *Curry or Dry* £4.75  
Fresh mixed seasonal vegetables with ginger, garlic, onion and butter.
99. **TARKA DAL** £4.75  
Lentils simmered with tomatoes & onion and tempered with cumin, fried garlic, curry leaves and coriander.
100. **CHANA MASALA** £4.75  
A traditional Punjabi dish of chickpeas, onion, garlic and various spices.

101. **ALOO BENGAIN** £4.75  
Baby aubergines & potato cooked with onion, ginger, garlic, tomato & bhuna sauce.
102. **MUSHROOM MUTTER** £4.75  
Green peas & mushroom cooked with tomatoes, onion & cashew nut gravy.
103. **PANEER BUTTER MASALA** £4.75  
Homemade cottage cheese cooked with rich tomato and cashew nut gravy with a touch of butter and cream.
104. **BHINDI BHAJI** £4.75  
Deep-fried okra with onion, tomato, spices & bhuna gravy.
- DHINGRI PALAK** £4.75
105. Spinach cooked with mushrooms and garlic. £4.75
- GARLIC MUSHROOMS** £4.75
106. Fresh button mushrooms and spinach, sautéed with garlic and clarified butter with a hint of spice. £4.75
107. **ALOO GOBI** £4.75  
Baby potatoes and cauliflower cooked with onion, garlic, ginger, tomatoes and a touch of garam masala.
108. **ALOO MUTTER** £4.75  
Baby potatoes and green peas cooked with onions, tomatoes, gravy and a touch of coriander.
109. **BRINJAL BHAJI** £4.75  
With bhuna sauce, tomatoes and onion.

## BREADS

112. **PLAIN NAAN** £2.75
113. **KEEMA NAAN** £3.95  
Mincemeat filling
114. **PESHWARI NAAN** £2.95  
Coconut and ground almond filling.
115. **GARLIC NAAN** £2.95
116. **KULCHA NAAN** £2.95  
Stuffed with potatoes, onion, green peas and paneer.
117. **CHEESE NAAN** £2.95
118. **PARATHA** £2.95  
Thin bread with a crispy coating.
119. **CHAPATI** £1.95
120. **PURI** £1.95  
A thin, deep-fried flat bread.
121. **TANDOORI ROTI** £2.95  
Thin flatbread cooked in the tandoor for a light & crispy texture.

## RICE

124. **PLAIN RICE** £2.75
125. **BASMATI PILAU RICE** £2.95
126. **RAJDOOT'S SPECIAL RICE** £3.95  
Mushroom, green peas, onion & peppers.
127. **MUSHROOM PILAU RICE** £3.95
128. **EGG FRIED PILAU RICE** £3.95
129. **KEEMA RICE** £3.95
130. **JEERA RICE** £3.75
131. **VEGETABLE RICE** £3.75
132. **SAG RICE** £3.95
133. **LEMON RICE** £3.95

## SUNDRIES

134. **GREEN SALAD** £2.95  
Onion rings, sliced tomatoes, cucumbers & mixed micro leaves with salad dressing.
135. **MIXED RAITA** £2.95  
Chopped cucumber, tomato, onion & coriander mixed with sweet yoghurt.
136. **PLAIN YOGHURT** £1.95
137. **CHIPS** £2.75

## CHILDREN'S MENU

- CHICKEN TIKKA AND CHIPS** £7.95
- CHICKEN KORMA AND RICE** £7.95
- CHICKEN TIKKA MASALA AND RICE** £8.95
- CHICKEN NUGGETS AND CHIPS** £7.95
- OMELETTE AND CHIPS** £7.95

# rajdoot

Indian Cuisine

## RESTAURANT MENU

THANK YOU FOR DINING AT RAJDOOT. WE HOPE YOU ENJOY YOUR MEAL.

PLACE YOUR TAKEAWAY ORDER FOR COLLECTION OR DELIVERY!

[WWW.RAJ-DOOT.CO.UK](http://WWW.RAJ-DOOT.CO.UK)

### FOOD ALLERGY WARNING

Please be advised that food prepared on our premises may contain these ingredients:  
cereals containing gluten • crustaceans eggs • fish  
peanuts • soybeans • milk • mixed nuts • celery  
mustard • sesame sulphur dioxide • lupin • molluscs

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T&Cs apply. Offers not available in conjunction with any other offers. We reserve the right to amend or cancel offers or items from the menu at any time without notice.

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ASK US ABOUT OUR WIDE  
SELECTION OF VEGAN OPTIONS!

# APPETISERS

- 1. POPPADUM** 🌿 Plain or Spiced ————— £0.95
- 2. CHUTNEYS** 🌿 Each ————— £0.85  
Homemade mango chutney, mint yoghurt, mixed onion salad or signature green chutney.
- 4. TANDOORI MIXED KEBAB** ————— £6.95  
A collection of lamb, chicken, sheek kebab and onion bhaji starters, specially selected by our chef.
- 5. RAJDOOT'S SPECIAL MIXED PLATTER** ————— £10.50  
A chef's selection of pudina lamb chop, malai chicken, sheek kebab & peshwari jingha, served with fresh mixed leaves and signature chutney.
- 6. SEAFOOD MIXED PLATTER** ————— £8.95  
Peshwari king prawn, lime chilli-sealed tandoori puron, dill yoghurt and salmon cooked in a tandoor, with roasted tomato & green chutney.
- 7. SHAHI VEG TANDOORI** 🌿 ————— £6.95  
Overnight marinated paneer & potato cooked in a tandoor. Served with veg samosa, mixed leaves & chutney.
- 10. RAJ KACKORI** 🌿🌿 ————— £7.95  
Regal street food of India. Large, crispy wheat puri filled with goodies and splashed with signature chutney.
- 11. PANEER CHILLI** 🌿🌿🌿 ————— £6.95  
Indian cottage cheese with onion, ginger, garlic, capsicum, spring onion & green chilli, stir-fried in chef's signature spicy sauce. Served with salad.
- 12. VEGETABLE SAMOSA** 🌿🌿 ————— £4.95  
Crispy pastry dough filled with onion, garlic, cumin seeds, crushed potato, green peas, garam masala, deep-fried until golden brown. Served with chutney & salad.
- 13. ONION BHAJI** 🌿🌿 ————— £3.95  
Sliced onions incorporated into a dough, mixed with herbs & gram flour then deep-fried until golden brown.
- 16. MEAT SAMOSA** 🌿 ————— £4.95  
Puff pastry with sliced potatoes, onions, green peas, carrot & coriander. With tomato chutney & green sauce.
- 17. MURGH MALAI KEBAB** 🌿 ————— £6.95  
Marinated supreme chicken coated with mozzarella cheese & garlic. Grilled in the tandoor. Completed with organic mixed micro leaves.
- 18. PUDINNA LAMB CHOPS** 🌿 ————— £7.95  
Lamb rack marinated in fresh mint, ginger, garlic & garam masala. Grilled & served with potato, salad & chutney.
- 19. SHEEK KEBAB** 🌿 ————— £4.95  
Minced meat with garlic, ginger and mixed spice.
- 20. CHICKEN OR LAMB TIKKA** ————— £4.95  
Sliced chicken breast or lamb leg, marinated overnight in garlic, ginger, lime juice, yoghurt, & Tandoori spices. Cooked in a clay oven and served with salad.
- 21. CHICKEN CHAT PURI** 🌿 ————— £4.95  
Pieces of diced chicken tikka prepared with mixed spices and bell peppers. Served with a puri.
- 22. TANDOORI CHICKEN** ————— £4.95  
Chicken on the bone, marinated with tandoori spices and yoghurt sauce. Grilled in the tandoor.
- 23. CHICKEN PAKORA** ————— £4.95  
Marinated chicken coated in gram flour then deep-fried.
- 26. SPICY SEA BASS** 🌿 ————— £7.95  
Overnight marinated sea bass, deep-fried with Indian spiced butter sauce. Finished with spicy chickpeas and our chef's signature chutney.
- 27. BANJARA BASANTI** 🌿 ————— £7.95  
King prawns & tiger prawns marinated with lime, spices, ginger, yoghurt & dill, cooked in a tandoor. Served with chef's signature chutney & salad.
- 28. PRAWN PATHIA PURI** 🌿 ————— £6.95  
Marinated tiger prawns sautéed with ginger, garlic, onion, tomato, curry leaf, fresh lime juice & coriander, wrapped in a deep-fried puri. Served with salad & signature chutney.
- 29. KING PRAWN BUTTERFLY** ————— £5.95  
Marinated king prawn breaded & deep-fried until golden.
- 30. GRILLED SALMON** ————— £6.95  
Fillet of salmon, marinated in delicate spices & roasted in the tandoor.

# MAIN COURSES

## TASTE OF TANDOOR

These dishes are marinated with special spices and prepared in the tandoor, our charcoal oven, to give a special grilled and smoked flavour.

- 33. RESHMI TIKKA** ————— £9.95  
Chicken tenderloin pieces preserved with Cajun spices, ginger, garlic paste, thick yoghurt & cheese sauce.
- 34. CHICKEN & MALAI TIKKA** ————— £9.95  
A selection of marinated breast meat, cooked with tandoori spices and served sizzling.
- 35. KING PRAWN TANDOORI** ————— £14.95  
Marinated king prawns cooked in the tandoor.
- 36. CHICKEN OR LAMB TIKKA** ————— Chicken £9.95 Lamb £11.95  
Sliced pieces of chicken breast or lamb leg marinated overnight with yoghurt and various Tandoori spices. Cooked in the tandoor and served with micro leaves.
- 37. SHASHLIK** 🌿 ————— Chicken £10.95 Lamb £11.95 Tiger Prawn £14.95  
Marinated with yoghurt & our chef's own special combined spices, barbecued with mixed peppers, onions & tomatoes. Drizzled with fresh lemon, clarified butter, garlic, coriander and coarse pepper.
- 38. RAJDOOT'S MIXED GRILL** 🌿 ————— £13.95  
A platter of tandoori chicken, chicken tikka, lamb tikka and sheek kebab.
- 39. TANDOORI CHICKEN** ————— £9.95  
Chicken on the bone, marinated with tandoori spices and yoghurt sauce. Grilled in the tandoor.
- 40. PANEER SHASHLIK** 🌿 ————— £10.95  
Cottage cheese marinated with herbs and spices, skewered with onion, capsicum & tomatoes, & cooked in the tandoor.
- 41. GRILLED SALMON** ————— £13.95  
Fillet of salmon, marinated in delicate spices & roasted in the tandoor.

## SEAFOOD SPECIALITIES

Our chef's seafood specialities come from different regions of India & are influenced by East Indian cooking techniques.

- 44. SHABNAM CHINGRI** 🌿 ————— £14.95  
An authentic dish from Kerala with shelled freshwater baby lobster. Prepared with saffron, Keralian spices and coconut milk, mustard seeds, shredded ginger, curry leaves and spinach.
- 45. KERALIAN FISH CURRY** 🌿🌿 ————— £13.95  
Fresh fish cooked in ginger, curry leaves, green chillies, turmeric, tomato, green mango, and coconut milk.
- 46. CHINGRI JHAL MASALA** 🌿🌿 ————— £14.95  
A Parsi West Indian dish. Jumbo king prawns cooked in the shell with mixed spices. Served in an onion, tomato and mustard sauce flavoured with chopped fenugreek leaves.
- 47. GOAN FISH CURRY** 🌿🌿 ————— £13.95  
Halibut fillet cooked with Goan spices & a fresh spiced coconut sauce.
- 48. DAAB CHINGRI KOLKATA STYLE** 🌿 ————— £14.95  
Traditional Bengali dish of jumbo king prawns with green chilli, mustard, coconut oil, onion seeds and coconut.

## BIRYANI DISHES

- 51. HYBERABADI DUM BIRYANI**  
An authentic rice dish cooked separately and flavoured with ghee and spices like star anise, cinnamon, cardamom and cloves. Your chosen meat or veg is cooked with onion, garlic, ginger and fresh coriander leaves. The rice and meat or veg are layered with gravy and topped with caramelised onion, fresh mint leaves, roasted cashew nuts, ghee and saffron water. Served with cucumber raita and vegetable sauce.
- CHICKEN ————— £10.95 LAMB ————— £11.95  
CHICKEN TIKKA ————— £11.95 LAMB TIKKA ————— £12.95  
TIGER PRAWNS ————— £13.95 CHEF'S SPECIAL ————— £14.95  
VEGETABLE 🌿 ————— £9.95

## HOUSE SPECIALS

A selection of our famous Indian dishes prepared to our special recipes.

- 54. KARAHI** 🌿 ————— Chicken £10.95 Lamb £11.95 Tiger Prawn £11.95  
Cooked with garlic, ginger, onions & tomatoes, mixed with a tempering of crushed coriander seeds & spicy red chillies.
- 55. JALFREZI** 🌿🌿 ————— Chicken £10.95 Lamb £11.95 Tiger Prawn £11.95  
A fiery, hot dish cooked with fresh green chillies, capsicum and chopped onions.
- 56. GARLIC CHILLI** 🌿🌿 ————— Chicken £10.95 Lamb £11.95 Tiger Prawn £12.95  
Sautéed with garlic, butter, lemon juice & a touch of Cajun powder, finished in garlic chilli sauce.
- 57. BUTTER** ————— Chicken £10.95 Lamb £11.95 Tiger Prawn £12.95  
Your choice of meat cooked in the tandoor, simmered in butter, cashew nuts and rich tomato sauce. Presented with kastoori methi and cream.
- 58. TIKKA MASALA** ————— Chicken £10.95 Lamb £11.95 Tiger Prawn £14.95  
Chunks of tikka, cooked in a creamy mild sauce with tomatoes, onions & cashew nut gravy.
- 59. RAJDOOT'S SPECIAL** ————— £13.95  
Slices of marinated chicken prepared with cream, cashews, mushrooms, tomato & saffron with a drop of Grand Marnier.
- 60. GOAN CHICKEN CURRY** 🌿🌿 ————— £12.95  
Chunks of spiced chicken cooked with coconut milk, green chillies, ginger and tomatoes.
- 61. CHICKEN NAGA** 🌿🌿🌿 ————— £12.95  
A very hot, spicy curry with Indian naga chillies & tomatoes.
- 62. CHICKEN MAKANI** ————— £12.95  
Tender chicken in spicy, creamy yoghurt sauce, cooked in the tandoor. With a tomato & cashew nut gravy, with a hint of rose water & ruby chard.

## NEW HOUSE SPECIALS

- 65. CHICKEN CHETTINAD** 🌿🌿 ————— £12.95  
Crispy chicken tossed with diced onion, tomato, cumin seeds, Kashmiri chilli, black pepper and coriander seeds.
- 66. SHAHI MURGH** Old Delhi Style ————— £12.95  
Tender chicken in spicy, creamy yoghurt sauce, cooked in the tandoor. With a tomato & cashew nut gravy, with a hint of rose water & ruby chard.
- 67. DESHI MURGH KI BOTTI** ————— £12.95  
Marinated chicken pieces coated with cheddar cheese & chopped garlic, skewered & cooked in the tandoor. With a tomato & cashew nut sauce.
- 68. MURGH 65** 🌿🌿 ————— £12.95  
A very famous dish from South India created in 1965. Marinated pieces of chicken deep-fried then tempered with ginger, curry leaves and mustard.
- 69. CHEF'S SPECIAL** ————— £12.95  
Overnight marinated chicken cooked in tomato and cashew gravy with coconut and baby spinach.
- 70. PESHWARI MURGH** ————— £12.95  
Pieces of chicken cooked with garlic butter, bell peppers, coconut, cashew nuts, tomato, onion and paneer.
- 71. SPICE-CRUSTED LAMB CHOPS** ————— £13.95  
Rack of Welsh mountain lamb marinated for 24 hours in tandoori spices. Presented with red wine sauce & roasted vegetables in garlic butter.
- 72. LAMB ADRAKI** ————— £12.95  
Lamb marinated overnight with yoghurt, mint, ginger and garam masala, cooked with caramelised onion, ginger juice, tomato and cashew nuts.
- 73. DALCHA LAMB** 🌿🌿 ————— £12.95  
Overnight marinated lamb cooked with ginger, curry leaves, onion, peppers and chana dal in an onion and tomato gravy.
- 74. KIMMA MOTOR** 🌿🌿 ————— £12.95  
Minced meat cooked with green peas, onion, tomato, ginger and garlic in a rich cashew nut and tomato sauce.
- 75. LAMB KOLAPURI** 🌿🌿🌿 ————— £12.95  
Lamb cooked with roasted coconut, red chilli, black pepper, ginger, curry leaves and lots of coriander.

ASK US FOR OUR SELECTION OF VEGAN OPTIONS!

## OLD FAVOURITES

- CHICKEN ————— £9.95 LAMB ————— £10.95  
TIGER PRAWNS ————— £11.95 VEGETABLES 🌿 ————— £8.95  
TIKKA ————— £10.95

### 78. KORMA

A traditional mild dish prepared with cashews, cream and coconut milk.

### 79. KASHMIRI

A wonderful exotic dish combined with bananas, lychees, cashew nuts and pineapple to produce a luscious flavour.

### 80. PASANDA

A mild creamy sauce utilising fried onions, garlic and cashew nut gravy.

### 81. DUPIAZA

Prepared with julienne of bell peppers, onion & mixed with spices & tomato sauce.

### 82. PALAK

Several spices cooked with spinach, cashew nuts and onion gravy.

### 83. ROGAN JOSH

A traditional Moghul dish made with selected spices and tomatoes.

### 84. BHUNA

Cooked with onion, garlic, tomatoes and mixed spices. Extensively treated to provide a dish of medium strength.

### 85. MADRAS

Fairly hot dish cooked with special curry powder, red chillies, curry leaves, black pepper and a splash of lemon juice.

### 86. VINDALOO

A very hot dish with heavy use of chilli powder, special curry powder, red chillies, black pepper, a splash of lemon juice & piece of potato.

### 87. BALTI

A delightfully flavoursome dish with onion, ginger, garlic and a touch of Balti paste.

### 88. DHANSAK

A delicious Parsee dish of lentils, lemon juice, sugar and a touch of methi leaves.

### 89. CHILLI MASALA

Prepared with bell peppers, green chillies, curry leaves, dry whole chillies and a touch of tomatoes and onion gravy.

### 90. SHALLY

Fairly hot dish cooked in a thick onion and tomato gravy with a touch of garam masala. Completed with spicy crispy potatoes.

🌿 Vegetarian 🌿🌿 Medium 🌿🌿🌿 Spicy 🌿🌿🌿🌿 Hot